CHEF'SDESIGN®

HEAVY GAUGE ALUMINUM

CARE & USE INSTRUCTIONS

FOR THE FOLLOWING MODELS:

MODEL 3540 – RIBBED RANGETOP DOUBLE BURNER GRILL
MODEL 6040 – SIDE BY SIDE RANGE TOP GRILL/GRIDDLE
MODEL 6050 – ULTIMATE GRIDDLE

Please note: All above Models are safe to use on Glass top / Ceramic / or Flat Top Ranges and also including regular Electric and Gas Rangetops.

Congratulations on the purchase of CHEF'SDESIGN® Cookware. CHEF'SDESIGN® Cookware is made from the finest professional weight, hand-cast aluminum. By following these simple guidelines, your griddle/grill will give you many years of satisfying, dependable service.

About The Excalibur® Non-Stick Surface

Your new griddle/grill uses a unique stainless steel reinforced non-stick surface that will last 100 times longer than regular non-sticks. This coating does not require any special treatment. Handle it with the same care as your other non-stick cookware.

First Use

Before using your new griddle/grill wash it in hot soapy water, rinse, and dry.

Heat

Heavy-weight aluminum cooks more evenly and efficiently at lower temperatures. Burner temperatures can exceed 1,000° Fahrenheit. Excessive heat will cause discoloration, soften the coating and will shorten the life of the non-stick surface. DAMAGE CAUSED BY EXCESSIVE HEAT WILL VOID THE WARRANTY. FOR COOKING USE LOW TO MEDIUM HEAT SETTINGS ONLY.

To prevent warping, avoid sudden temperature changes such as running water onto a hot griddle/grill or placing a hot griddle/grill on a cold surface. Always use oven mitts when handling a hot griddle/grill.

IMPORTANT: NEVER USE HIGH HEAT; EXCESS HEAT MAY BE TRAPPED UNDER THE GRIDDLE AND CAUSE DAMAGE TO THE RANGETOP.

COOKING

When using the griddle/grill on a gas rangetop, do not remove the grates on the burners. The grates are necessary to elevate the griddle/grill above the surface of the flame.

Preheat cookware on medium heat only. Never preheat on high settings. Never leave your griddle/grill unattended, especially when preheating. The temperature of an empty griddle/grill will rise rapidly without food to dissipate the heat. Adjust front and back burners separately to provide appropriate heat for each side of the griddle/grill, but do not exceed medium heat setting. The griddle/grill is ready to use when water droplets bounce and sizzle on the surface. To improve cleanability we recommend using butter or cooking oil as a surface preparation before cooking food that typically has little or no fat content, such as eggs, fish, chicken, very lean cuts of meat, etc. Should you wish to avoid using butter or oil, we recommend PAM® or other cooking sprays, which have little fat or calories and do an excellent job. (Always use cooking sprays on a cold griddle/grill away from any flame or heat source.)

When cooking fatty foods you may need to drain excess fats from the griddle/grill. Always turn off heat before moving griddle/grill to drain fat or oil, and always drain griddle/grill away from the range. Be sure to wipe any fat or oil from the sides or bottom before returning unit to the heat source.

Cooking Tips

RIBBED GRILL:

Use the ribbed side for grilling your favorite meat, poultry, seafood and vegetables. When grilling meat, be sure to leave it on the hot grill long enough for the meat to be seared. As it cooks, juices and fats will be released. These liquids will "smoke" in the channel areas between the ribs and will add a delicious outdoor flavor to the food.

SMOOTH GRIDDLE:

The smooth griddle side is excellent for making pancakes, eggs, bacon, grilled cheese sandwiches, etc. When cooking pancakes, we recommend the use of a cooking spray such as PAM® on the surface.

Marinade Clause

If too high of heat is used when cooking with marinades/glazes/barbeque sauces and similar condiments, damage may occur to your non-stick coating and cause the "condiment" to adhere to the non-stick coating making it difficult to remove. This will not be covered under our warranty as we recommend low to medium heat settings only and this is a direct result from using improper heat settings.

Proper Utensils

Never use metal utensils, wire brushes, or any abrasive cleaner or metal tool on the cooking surface. Nylon or wooden utensils should be the only type used. **Never** cut on the cooking surface with a metal object or knife. DAMAGE CAUSED BY METAL UTENSILS OR KNIVES WILL VOID THE WARRANTY.

Cleaning

Clean the griddle/grill after it has cooled down. After each use thoroughly wash griddle in hot soapy water, rinse and dry. Should there be any food build up, it may be removed with the use of a non-abrasive pad such as a "Scotch brand" sponge.

Automatic dishwashing detergents will corrode aluminum; therefore **never** put the Griddle/Grill in a dishwasher.

Storage

Store your new griddle separately to prevent scratching. If you do stack, place paper towels between each unit.

10 Year Limited Warranty . . . . . Our Promise to you

The Wisconsin Aluminum Foundry product is warranted against defects in workmanship or material for a period, of (10) TEN YEARS from date of purchase. If the product becomes defective within the warranty period Wisconsin Aluminum will repair or replace it at our discretion.

This warranty gives you specific legal rights; you may also have other rights which vary from state to state. This warranty does not cover damage to the product resulting from misuse, overheating, accidents or alterations to the product.

If service becomes necessary, call the Customer Service Department to obtain a Return Authorization Number. Items returned without a Return Authorization Number will be refused. Return the product postage prepaid with sales receipt, Return Authorization Number and a description of the claimed defect to:

Wisconsin Aluminum Foundry Co., Inc.
Consumer Product Division
P.O. Box 246
1931 South 14th Street
Manitowoc, WI 54220

Wisconsin Aluminum Foundry will repair or replace your cookware free of charge if it is defective, providing you enclose your return address, sales receipt and a brief note explaining the defect.

The Grilled Look

To achieve a criss-cross look on steaks, burgers or chops, place food in position 1. Cook food for half the time called for in your recipe, then rotate food 90° to position 2. When cooking time is complete turn food over and repeat process for other side.

If you have any questions or comments regarding this product, we would be pleased to hear from you. Call or write:

Wisconsin Aluminum Foundry Co., Inc.
Consumer Product Division
P.O. Box 246
1931 South 14th Street
Manitowoc, WI 54221-0246

Phone: 920-682-8627
Fax: 920-682-4090
Web page: www.allamerican-chefsdesign.com
Email: customerrelations@wafco.com

CHEF'SDESIGN®

HEAVY CAST ALUMINUM

How to Perfectly Thaw your Frozen Food in Just Minutes.

Super conductive aluminum thaws rock-hard frozen food in minutes . . . . . steaks and chops in about 30 minutes, fish fillets in about 15, and chicken in about 20. Super conductive aluminum transfers natural heat energy from the air to the frozen food. This natural phenomenon thaws foods without added heat in minutes.* Unlike microwave defrosting, the thawed food is not partially cooked with tough, dry edges. You'll be delighted with perfectly thawed food that is moist and tender, retaining all the natural juices and flavors.

To use your Chef's Design Griddle as a thawing tray, follow these simple steps:

1). Place clean, room temperature griddle on countertop, NOT on rangetop.
2). Remove frozen foods from packaging and place on griddle. Make sure that maximum surface area of the food is in contact with the griddle. Flat foods work the best.
3). Halfway through the thaw process, turn food over. (see chart below)
4). Once food is thawed, remove from griddle.
5). Wash, rinse and dry the griddle.
6). Cook food properly on your Chef's Design Griddle. Refer to Care & Use instructions that came with your griddle.

Approximate Thaw Times	
Steaks (2), 1" thick, 12 oz.	45 minutes
Hamburger patties (4), 6 oz. each	15 minutes
Fish Fillets (4), 6 oz/each	15 minutes
Chicken Breast (4) boneless, 5 oz. each	17 minutes
Chicken pieces (2) bone-in, 10 oz. each	30 minutes
Fruits/Vegetables, (1) 10 oz. package	16 minutes

*Actual thaw times will vary depending on thickness, number of items being thawed and room temperature. Thaw times may be three or four times longer depending on these factors. The times above refer to total time. Please factor in per side timing.

CAUTION: THERE IS A POTENTIAL RISK OF HARMFUL OR UNSAFE BACTERIAL BUILDUP ON PERISHABLE FOOD THAWED AT ROOM TEMPERATURE.

For more information about thawing food safely, please contact the U.S. Dept. of Agriculture's Meat & Poultry Hotline at 1-800-535-4555, or the FDA'S Seafood Hotline at 1-888-723-3366.

WISCONSIN ALUMINUM FOUNDRY CO., INC.